

## **Esther Hebrew**

### **Fruits and Vegetables of Lehi Pioneers**

I kept all the gardens for my father. We had raspberries like all people did. These were ever bearing which means you had to pick them every week. And there again, my Mother would get up early in the morning and pick raspberries and I would help her. We had red raspberries, ever bearing, black raspberries, also black currants, gooseberries and all these things needed to be picked.

The red raspberries I would put in the coaster wagon and I would pull it all the way down town, two blocks below Main Street to Abe Anderson's home. That would be the payments for Harold, Laurel and my piano lessons. I would do that every week. She would get a crate every week and that paid for the piano lessons.

When you had all this fruit, all the fruit trees, all the vegetables, all the berries of every kind, then that meant work to put the fruit up for the winter. Dry it or cut if off, for instance the corn. You would cut it off the cob and you would take the screen door off and lay it out in the sun and put the corn on the screen door with a cloth underneath and a cloth over it and it would dry. You would put this in bottles and use that in the bases of your soups all the time.

In the beehives when you were in that organization, they had beehive cells on a bandallow that you had to fill just like the scouts had their scout badges and each cell meant something. One of them was joy through work. I remember that. And we really worked. But it was joyful because you knew you had to do it and it produced your winter food and provided many activities.

There were many children in the neighborhood and some of them would try and come to get you to go play but you had to work.

#### **How did you store the things that you didn't dry.**

We dried cherries...pitted them and put brown sugar inside. And that too, would be on

the screen door or Daddy made some boards with a screen on it, that way you could use those year to year to dry your fruit. Many people dried their corn on the roof of the house. They didn't cut it off; they would just put the whole ear on the roofs because they were always hot. And in a day or two they would turn them over. The cherries were our candy. They had this brown sugar inside that made them really sweet. We ate these at Thanksgiving and Christmas.

We would store everything. We didn't waste a thing. Like the carrots, cabbage, turnips, beets, and those kinds of tubers in the old pioneer washhouse. There was a basement or a cellar and Daddy had made cubicles down in the sand—there were two or three feet of sand down there and would keep it moist. There was a well down there that would moisten the sand. You would put all these vegetables down there in the moist sand. It was cool and colder as the winter came on; you could go down and get all your vegetables that you didn't put up in jars. You know you put up peas, carrots, beets and then raspberries or strawberries, the peaches and pears, the apricots, the prunes, the prunimoniias, everything that grew and produced a fruit. You put it in bottles and we did the cold pack. At night we would all sit and peel and peel and peel and put it in salt water and mother would be there putting in the bottles and pouring the water on them. And then she would boil them. We used the old wash tub and she would put boards in it and put the bottles in and boil them and we had to have this stove that kept boiling all this water. So we were warm, but the others rooms of the house were cold because other rooms were not heated.